

Taste and See

CATERING

Fork Buffet Bronze £16.50 per person

Minimum order for 30 people

This buffet is designed to cover all your catering needs.
If there is anything you particularly want included that is not on our list we are happy to work with your preferences and provide bespoke quotations

Buffet linen, crockery, cutlery, glasses, and napkins are included in the price.
Members of the Catering Team will set up your buffet, serve drinks and clear away.

Freshly Roasted Cold Meats, Fish and Vegetarian Platters

We are happy to select, or you can choose up to **three** of our options:



Roast Beef with Horseradish Sauce
Roast Chicken and Stuffing
Chicken Goujons or BBQ Chicken Drumsticks
Fresh Salmon Steaks with Hollandaise Sauce



Honey Roast Gammon
Roast Turkey and Cranberry Sauce
Honey Roast Sausages
Individual Vegetarian Tarts
Roast Beetroot & Butternut Squash
Wellington (Vegan)



Salad Selection

We are happy to make a selection or you can choose up to **three** of our savoury items:

Green Salad with Baby Plum Tomatoes and Cucumber

Crunchy Coleslaw

Greek Salad (continued overleaf)

Roast Beetroot & Egg Salad
Watermelon, Walnut, Feta & Quinoa Salad
Tomato and Vegetable Pasta Salad
Baby New Potatoes and Chives in Mayonnaise
A selection of Crudités and Tortilla Crisps with freshly prepared Assorted Dips Savoury
Crisps and Nibbles

Potatoes** - How you like them

Choose **one** from the following options:

Lightly seasoned Potato Wedges
Baby New Potatoes with Butter and Chives
Duchess Potatoes
Dauphinoise Potatoes

A selection of stuffed Jacket Potatoes with the option of Cheese, Cheese and Bacon,
Tuna, Cheese and Sweetcorn, Cheese and Mushrooms or just Butter

Desserts

A selection of delicious Desserts

We are happy to select or you can choose up to **two of our dessert items:**

Lemon Meringue Pie	Chocolate Mint Cheesecake
Double Layer Fresh Fruits Pavlova	Vanilla Cheesecake with Fresh Fruit
Apple Crumble (or other fruits in season)**	Salted Caramel Cheesecake
Profiteroles with Hot Chocolate Sauce**	Strawberry Meringue Trifle
Cheese Board with Crackers and Fresh Fruit	Chocolate Torte with Amaretti Biscuit
Eton Mess	Fresh Fruit Salad

* can be served hot ** must be served hot. Both will require kitchen facility

All desserts served with custard and cream as appropriate

All Fruits can be changed according to seasons

Further Options for this Buffet:

Silver £18.50 pp

As bronze with a choice of four **meat** selection

Gold £22.95pp

As bronze with a choice of **four** meat selection and **three** desserts

Extra items for any of our three options:

Garlic bread** or Roll and butter	£1.00 pp
Two items from our Potato options	£1.00 pp
Cheese and Biscuits with Fruit as an additional course	£2.50 pp